



50
BEST
Discovery

BAR LOCARNO

Cocktails & Restaurant dal 1925



Starters

Puffed bread, beef tartare, hollandaise sauce
and seasonal truffle 18€

Marinated egg, niku miso and crispy nori 14€

Cantabrian anchovies, brioche bread,
stracciatella cheese and parsley 22€

Fried seafood and lime mayo* 18€

Spring roll and ginger soy 🌿 18€

Fried artichokes with Tabasco mayonnaise* 🌿 20€

24 months aged parmigiano Reggiano 📍 10€

“Pizza & Mortazza” 📍 8€

24 months aged Parma ham 📍 22€

Pata Negra Cinco Jotas paleta 25€

Mini cheeseburger 10€

Filo-wrapped prawns
with sweet and sour sauce* 19€

Fried chicken with smoked mayo 20€

Gratinated Tyrrhenian mussels 📍 16€

Roman style pizza with buffalo mozzarella
and capocollo from Martina Franca° 📍 16€

Vegetable crudités 🌿 18€

Sandwiches

Old fashion hamburger* 25€

Masterpiece club sandwich* 35€

Veggie burger* 🌿 23€

Salads

Caesar salad “My way” 24€

Domingo salad 24€

Raw zucchini noodles, avocado pesto,
cherry tomatoes, and almonds 🌿 18€

Main

Amatriciana Grand Cru° 📍 24€

Chicken cacciatore tagliatelle
with pine nuts and raisins 28€

Spaghetti with fresh datterini tomatoes,
basil and lemon 🌿 📍 25€

Homemade tagliolini
with Mazara del Vallo red prawns° 📍 27€

Arrabbiata 2.0° 24€

Confit duck, baby vegetables, and forest berries 30€

Friulian beef fillet tataki with chimichurri sauce 45€

Grilled cauliflower “steak”
with miso and chili oil 🌿 24€

Veal with tuna sauce in vineyard° 26€

Sole meunière with capers and lemon° 35€

Desserts

Tiramisù 12€

Lemon cheesecake from the Amalfi Coast 14€

Ricotta and sour cherry tart 14€

Gianduja with seasonal black truffle
and Maldon salt 16€

Passeggini 14€

Spiced “rum” pineapple slices 🌿 18€

Dear Customer, if you have food allergies or intolerances do not
hesitate to ask for information about our food and our drinks.
We will be happy to advise you in the best way.

** The fish destined to be consumed raw or practically raw
has been subjected to preventive reclamation treatment
(-20 °C for 24 hours) in compliance with the regional law
CE 853/2004 and the Ministerial Ordinance of 12/05/1992
to prevent the risk of Anisakis.

° Blast frozen below -18°C in house or by the supplier,
to preserve the healthiness of the product.

* Products that are difficult to find
or non-seasonal ones can be frozen.

For half portions the cost of the dish is 70%



Vegan



Locally sourced / PGI / PDO / DOL

Each dish embodies a meticulous selection of ingredients, sourced according to criteria of quality, traceability,
and sustainability, with a particular focus on regional produce and responsible fishing and farming practices.
Our bread is strictly locally sourced, and the organic olive oil from the Montemelino Farm enhances the flavors of our dishes.